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limits of any municipality of New Hanover County to dry any article of clothing washed in such laundry in any room other than one used exclusively for drying purposes, which room must be entirely shut off from every other room, excepting that it may be connected with another room by means of a door opening thereto, in which event such door shall always be kept closed when not being used by a person entering or leaving such drying room. Said room must be ventilated by means of at least two windows opening to the outer air, which windows shall be on different sides of the room. No person, firm, or corporation conducting, maintaining, or operating a public laundry within any municipality of New Hanover County shall wash or permit to be washed any article of clothing in any room the floor of which is not constructed of solid waterproof material and completely drained. If such floor is drained into the public sewer, the drainpipe shall be of cast iron, extra heavy, and properly leaded and calked wherever such drain shall be beneath the building, and said drain shall be connected with a proper drainage cesspool set in flush with the floor at every drainage outlet, and said cesspool shall be trapped and vented so as to prevent sewer gases from entering into such room. Any person, firm, or corporation who shall violate any of the provisions of these regulations governing public laundries shall be subject to a penalty of \$50 for each and every such offense.

Slaughterhouses—Sanitary Regulation of. (Reg. Bd. of H., Sept. 8, 1914.)

SEC. 49. *Slaughterhouses, reduction plants, construction.*—Every abattoir or slaughterhouse or other place for the slaughter of animals in operation at which animals are slaughtered for purposes of being used for food, exhibited for sale as food, or sold for use as food within the limits of New Hanover County, shall be constructed in accordance with the following provisions:

The same shall consist of a substantial and suitable building, well lighted, containing a killing room, a chill room, a reduction plant, and suitable pens, chutes, etc., commensurate therewith, together with all knives, tools, cleavers, etc.

The killing room shall be adequate in size, and the floor of said killing room shall be of concrete not less than 3 inches thick, connected with the sewer or drain by means of bell traps and duly equipped with water seals, and constructed in such a manner as to secure perfect drainage; it shall be provided with a plentiful supply of pure and unpolluted hot and cold water, also a tank for scalding animals, together with an ample supply of hose; it shall be provided with such runways, windlasses, overhead trackage, and system of trolleys, running from the killing rooms into and connecting with the chill room and other parts of the slaughterhouse as may be necessary, by which and upon which animals slaughtered can be raised, lowered, and carried from the killing room to the chill room or elsewhere that is necessary within the slaughterhouse without handling the same with hands; it shall be amply equipped with buckets, tubs, and other utensils and devices into which the blood, offal, and refuse shall be placed, and immediately removed without the necessity of handling with hands; the walls, ceiling, and partitions in said building and the floors of the same shall be constructed of material that is easily cleaned and kept so; all apparatus, tools, knives, cleavers, and other utensils used in or about said building shall be kept thoroughly cleaned; said room shall be provided with cuspidors, toilets, towels, and soap for the use of employees working therein.

The chill room shall be of adequate size; the walls, partitions, and ceiling of said room shall, when mechanical or other cooling apparatus is used, be thoroughly insulated with approved material and equipped in such a manner that all condensation shall take place above carcasses and be promptly trapped out of the building, thereby securing, as far as practical, dry refrigeration; where refrigeration is used for the preservation of meats within the county in any cold-storage or refrigeration establishment, the construction and equipment of same shall be such that the approximate

temperature maintained shall be 40° Fahrenheit or less at all times. Every such cold-storage or refrigeration establishment shall also be equipped with overhead trolleys, trackage, or racks sufficient in height and capacity to permit all slaughtered animals or parts thereof to be kept on such trolleys, tracks, or racks, and no animal or portion of same shall be placed on the floor or permitted to rest thereon, and all animals or food products therein shall be handled with the hands as little as possible.

Whenever and wherever a reduction plant shall be established in connection with a slaughterhouse within the county, such plant shall be of adequate size and equipped so as to dispose of all offal, blood, and residue resulting from the slaughtering of animals, without odor, and all products taken from said plant shall be finished products. The rooms in which tankage and tallow are removed from the reduction plant shall be of adequate size and the floors shall be constructed of concrete not less than 3 inches thick and connected with a sewer or drain by means of bell traps and water seals, and shall be supplied with water service in such manner as to secure cleanliness and perfect drainage. The floors of the room in which refuse is handled shall be constructed so as to be water-tight, and shall be thoroughly treated with oil prior to use, and such room and floors shall be kept clean and in good sanitary condition. All offal and refuse from slaughtered animals shall be reduced or otherwise finally disposed of as soon as practical after such animals are slaughtered.

Every abattoir or slaughterhouse, and every reduction plant within the county of New Hanover, shall be located at such places only as are permitted by the board of health, and as shall be easily accessible to the meat and milk inspector, and they shall be so located as to provide for complete and satisfactory drainage at all times.

SEC. 50. *Slaughterhouses, reduction plants, refrigeration, regulations governing.*—All abattoirs or slaughterhouses within the county of New Hanover in which animals used as food are slaughtered shall be operated in accordance with the following regulations:

1. No animal intended for slaughter shall remain on the premises or in any pen or inclosure immediately adjoining or adjacent to any slaughterhouse to exceed 24 hours, nor shall any such animal be slaughtered while overheated.

2. All animals intended to be slaughtered for use as food in any slaughterhouse within the county shall be inspected while alive and on foot by the meat and milk inspector in pens specially constructed for that purpose, which shall be well lighted, and all animals so inspected shall be slaughtered within a reasonable time thereafter, and no animal shall be slaughtered for food purposes that has been condemned by the said inspector.

3. Every animal slaughtered shall be inspected immediately thereafter or as soon as practicable, said animal having been first skinned and opened so as to expose the viscera and the interior of the carcass, and the heart, lungs, liver, and kidneys of every slaughtered animal shall be permitted to remain naturally attached to the interior of every such carcass until such inspection shall have been made.

4. The carcass of every animal slaughtered for food within the county shall be inspected by the meat and milk inspector and tagged, marked, or stamped by him, and a record of said inspection with the name of the owner, kind of animal, and condition shall be made by said inspector, which record of each inspection shall be entered upon his report, which shall be filed with the county health officer.

5. The offal, blood, and refuse from slaughtered animals and the carcasses of such animals or portions thereof condemned upon dead inspection by the meat and milk inspector shall be immediately removed from the premises of the slaughterhouse and either placed in the reduction plant or conveyed by the owner thereof to the incinerator and there destroyed under the direction of said inspector.

6. All trucks, traps, and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers, and other tools, and all utensils, machinery, and articles used in moving, handling, cutting, or other process shall be thoroughly cleaned before using.

7. All employees must be cleanly, and no person affected with tuberculosis or any other communicable disease shall be employed in any of the departments of any slaughtering place or other such place where carcasses are dressed, meat is handled, or meat food products are prepared, and all employees shall be examined when directed by the meat and milk inspector by the county health officer, who shall report their condition to the inspector and to the manager or person in charge of the slaughterhouse in which they may be employed.

8. It shall be the duty of the meat and milk inspector to see that the clothing and hands of all such employees are clean and sanitary, and they shall be required to change or clean the same at any time he may so direct.

9. No employees or other persons shall be permitted to expectorate on the floor or walls within any slaughterhouse, cold storage, or part thereof, and proper cuspidors which will not readily upset shall be provided in each room and shall be kept thoroughly clean and sanitary.

10. Water-closets and toilet rooms shall be supplied for employees, and such rooms shall be entirely separated from compartments in which carcasses are dressed or meat food products are stored, placed, handled, or prepared. Such closets and toilet rooms shall be conveniently located, sufficient in number, and shall be kept in a sanitary condition.

11. The room or rooms in which meat or meat food products are prepared, stored, packed, or otherwise handled shall be free of odors from toilet rooms, catch basins, tank rooms, etc., and shall be kept free from flies and other vermin by screening or other methods.

12. Butchers who dress or handle diseased carcasses or parts thereof shall cleanse their hands of all grease by washing in hot water with soap and then immerse them in a prescribed disinfectant and rinse them in clear water before dressing or handling other carcasses or meats. All butchers' implements used in dressing diseased carcasses shall be sterilized by boiling for 20 minutes in water before further use and facilities for same shall be provided.

13. Meat and meat food products must not be permitted to fall on the floors, and in event of their having fallen they must be condemned or the soiled portions removed and condemned.

14. Carcasses shall not be inflated with air from the mouth, and no inflation, except by mechanical means, shall be allowed. Carcasses shall not be dressed with skewers, knives, etc., that have been held in the mouth. Spitting on whetstones or steels when sharpening knives is prohibited.

15. Only clean and unpolluted water shall be used in the preparation of carcasses, parts of meat, or meat food products.

16. Each animal that is slaughtered shall be required to remain in the chill or refrigerating room at least 12 hours before the same is used for food or offered for sale as food.

17. Wagons in which meat or meat food products are conveyed or delivered from slaughterhouses or cold-storage places shall be constructed and covered so that the contents shall be kept clean.

18. The managers or persons in charge of all abattoirs and slaughterhouses shall notify the meat and milk inspector in ample time to enable him to prepare for and make each inspection.

19. It shall be the duty of the meat and milk inspector to see that all of the provisions of this section are duly observed.

20. Any person, firm, or corporation who shall violate any of the provisions of this section or any of these rules shall be subject to a fine of \$50 for each and every such offense.